

PRESTIGE MENU

Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

SALMON WITH CHIVES IN BUTTER TUILE CONE
SWEET CAPSICUM & FETA FRITTATA
CONFIT CHICKEN WING, BLACKCURRANT
CHUTNEY



LEMON SOLE ON CRUSHED PEAS AND MINT
JERSEY ROYAL, SAUTÉED GIROLLE



ROASTED CHAR, SAFFRON & CAVIAR
DILL CURED PRESSED CHAR
LEMON GEL, DILL CREAM
SQUID INK CRISP



SPRING VEGETABLES 'EN CROUTE'
HORSERADISH MOUSSE, WALNUT DRESSING
GOATS' CHEESE CREAM



DRY AGED TANCRED FARM BEEF
ROAST FILLET OF BEEF, MARJORAM GRATIN
BRAISED BONE MARROW WITH NUTMEG
BROCCOLI, HAZELNUTS, LEMON OIL
ROASTED GRAPES



FUSION OF AROMATICS
ENGLISH STRAWBERRIES WITH STRAWBERRY GIN
BLACK PEPPER MERINGUE
BASIL ICE CREAM



APRICOT PARFAIT WITH LEMON VERBENA
POACHED APRICOT AND BRANDY SNAP
APRICOT SORBET

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)

Wine Match

Tavel Rosé, Château d'Aquéria 2017
(Grenache-Syrah-Mourvèdre- Cinsault)

Wine Match

Isabel Estate Pinot Gris 2017
Wairau Valley, Marlborough

Wine Match

Vouvray Sec 2016
Domaine Vincent Carême

Wine Match

Las Flors de la Pèira 2010
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match

Riesling, Reserve Rolly-Gassmann 2016
Rohrschwehr, Alsace

Wine Match

Château Doisy-Védrières 2015
Barsac

PRESTIGE MENU - £70

WITH WINES - £40